

KT's KITCHEN

2009 FALL/WINTER MENU SPECIALS!

(...FEATURING LOCAL, ORGANIC SOURCED FOOD, WHENEVER AVAILABLE)
20% OFF FOR FIRST CUSTOMERS, \$100 MINIMUM!

FALL APPETIZERS:

- **PECAN AND CAULIFLOWER PATE:** A RAW FOOD FAVORITE AT POTLUCKS.
- **RABBIT OR DUCK TERRINE WITH CORNICHONS:** FROM MARK PASTERNAK'S FARM IN NICASIO, THE SAME TERRINE ONE CAN ENJOY AT CHEZ PANISSE OR THE FRENCH LAUNDRY.
- **WARM CHICKEN LIVER PATE IN PASTRY:** A BAKED, UNCTUOUS PATE SITTING ON A HALF MOON PASTRY CRUST.
- **POSH PIGGIES:** A SPIFFED UP VERSION OF THE CLASSIC "PIGS IN A BLANKET," A CROWD PLEASER.
- **WILD MUSHROOM, GARDEN HERBS AND GOAT CHEESE TART:** SAVORY BITES FEATURING LOCAL VEGETABLES AND HERBS.
- **BRIE CHEESE "EN CROUTE":** A WARM AND MELTING MARIN COUNTY "ROUGE ET NOIR" WHEEL OF BRIE, SERVED IN A PUFF PASTRY CASING WITH PORT MARINATED CRANBERRIES.
- **COWGIRL CREAMERY MT. TAMALPAIS CHEESE WITH ONION MARMELADE:** SWEET AND SPICY SAUCE, PACKED WITH INTENSE AND SOOTHING FLAVORS.
- **OVEN ROASTED PRUNES WRAPPED WITH PANCETTA:** A LOVELY SWEET-SALTY COMBINAISON.
- **SMOKED SALMON ON POTATO CRISPS:** WITH DILL CREME FRAICHE; GREAT WITH WHITE WINE, ESPECIALLY SAUVIGNON BLANC OR PINOT GRIS.
- **PROSCIUTTO WRAPPED PRAWNS:** WITH BALSAMIC VINEGAR; A FAVE OF SEAFOOD LOVERS.
- **SAVORY CAKE:** BAKED WITH LOCAL HEBS AND GORGONZOLA; A PERFECT LITTLE BITE!

FALL SALADS

- **AUTUMN BOUNTY:** LOCAL BEETS AND APPLES ON A BED OF ARUGULA TOPPED WITH FRESH GOAT CHEESE AND SERVED WITH A TANGY ORANGE VINAIGRETTE.
- **TEA SMOKED CHICKEN SALAD:** WITH FENNEL AND WATERCRESS.
- **"LANDAISE" SALADE:** A BLEND OF RED POTATOES, CHICORY SALAD, THIN SLICES OF SMOKED DUCK, ONIONS AND POACHED GARLIC.
- **SMOKED SALMON CANNELONI SALAD:** ROLLED UP SALMON SLICES WITH A FILLING OF SHRIMP AND CRAB, AVOCADOES AND LEMON-MAYONNAISE; SERVED ON TOP OF ORGANIC BOLINAS ROMAINE.

FALL SOUPS

- **WHITE BEAN SOUP WITH CHARD:** ORIGINATED IN SANARY, MY FAMILY VACATION HOME IN PROvence, THIS SOUP HAS CROSSED BORDERS TO ITALY'S TUSCANNY. A BUTTERY TEXTURE OF CANNELLINI BEANS, WITH RHUBARB, A CHARD RELATIVE OF THE BEET FAMILY
- **MUSHROOM BISQUE:** EARTHY AND DARK, RICH WITH THE MEATY FLAVOR OF PORTOBELLO MUSHROOMS, SOFTENED WITH TARRAGON AND DRY SHERRY. YOU WILL NOT MISS THE MEAT; FOR VEGETARIANS, THIS SOUP OFFERS DEEP SATISFACTION!
- **WINTER SQUASH, LEEK AND APPLE SOUP:** WITH CIDER CREME FRAICHE, A SOULFUL SOUP COMING FROM MUIR BEACH'S ZEN GREEN GULCH FARM KITCHEN.
- **MONTMARTRE SPECIAL FRENCH ONION SOUP:** DARK ONION BROTH TOPPED WITH EMMENTHALE CHEESE.

FALL STEWS

- **CHICKEN AND VEGETABLE "TAGINE":** A BIT OF SUN ON YOUR PLATE, WHICH I BROUGHT BACK FROM MOROCCO; WITH SEASONAL ROOT VEGETABLES AND COUSCOUS.

- **PROVENCAL POT ROAST:** MUSHROOMS, PANCETTA, ONION, CELERIAC ROOT, CARROTS, SAGE AND RED WINE; SERVED WITH POLENTA FLAVORED WITH FENNEL SEEDS.
- **“COQ AU VIN”:** JULIA’S FAVORITE...AND ALSO MY MOM’S!
- **LAMB, LENTIL AND BARLEY STEW:** THIS STEW CONTAINS LOTS OF VEGETABLES, GRAINS AND NUTRIENT-DENSE LENTILS. LOW IN FAT.

FALL ROASTS

- **PORK LOIN:** BAKED WITH PORCINI MUSHROOMS IN APPLE CIDER.
- **BEEF LOIN:** WITH A ROSEMARY/THYME RUB AND CRUST, SERVED “AU JUS” WITH TRUFFLED OIL.
- **WHOLE CHICKEN:** ROASTED SLOWLY AND DEGLAZED WITH WHISKEY BUTTER, CHESTNUTS AND PEARL ONIONS.
(GOOSE, DUCK AND CAPON ALSO AVAILABLE FOR THIS DISH.)

FALL FISH/SEAFOOD

- **OYSTER, HALIBUT, AND CRAB CHOWDER:** MY OWN RECIPE INSPIRED FROM THE ATLANTIC SIDE OF FRANCE WHERE I USE TO VISIT MY RETIRED GRANDFATHER.
- **SALMON:** WITH SORREL, SHALLOTS AND SAUNIGNON BLANC. YUM!
- **BOLINAS CATCH WITH HOLLANDAISE:** LOCAL ROCKFISH OR HALIBUT, WHEN AVAILABLE.

FALL SIDE VEGETABLES

- **BRUSSEL SPROUTS:** WITH BROWN PECAN BUTTER.
- **MIXED GREENS:** WITH GARLIC.
- **KT’S SPECIAL MASHED POTATOES:** YUKON GOLD, PLAIN; OR WITH PARSNIPS OR CARROTS OR BROCCOLI OR CELERY HEARTS.
- **VEGAN CREAMED SPINACH:** A NON-DAIRY VERSION, PACKED WITH INTENSE TASTE.
- **EMERALD KALE WITH SESAME:** CRINKLY KALE LEAVES AND NUTTY SESAME SEEDS.
- **MUSHROOM RISOTTO:** COLD WEATHER COMFORT FOOD, A MAIN DISH IF ONE ADDS SCALLOPS OR CRAB.
- **“MAC” AND CHEESE:** AVAILABLE FOR THE YOUNGSTERS.

FALL DESSERTS

- **STEAMED CRANBERRY PUDDING:** WITH BUTTER SAUCE
- **PROFITROLLES (CREAM PUFF):** WITH CHOCOLATE SAUCE

BREAD AND BUTTER AVAILABLE WITH EACH MEAL.

NO GLUTEN, NO DAIRY, NO FAT, NO MEATS, NO PROBLEM: MENU SUBSTITUTION FOR SPECIAL DIETS IS ONE OF MY SPECIALITIES, AS ARE KOSHER, VEGAN AND VEGETARIAN MEALS.

MY NON-SEASONAL REGULAR MENU SELECTIONS ARE ALSO CURRENTLY AVAILABLE. PLEASE VISIT WWW.KTSKITCHEN.US.COM FOR OTHER MENU CHOICES. CALL (415) 868-9866 OR EMAIL YOUR QUESTIONS AND/OR ORDER TO: MADAME683@AOL.COM.

COSTS:

I AM AVAILABLE TO COOK ONLY, AT YOUR HOUSE FOR \$45 PER HOUR, WHEN YOU PLAN, SHOP AND GIVE ME THE MENU YOU WISH ME TO CREATE IN YOUR KITCHEN.

#3 CHOICES HORS D'OEUVRES ARE \$15 PER PERSON (#4 PIECES PER UNIT)

A 3 COURSE MEAL STARTS AT \$40 PER PERSON

EACH ITEMS LISTED ON THIS MENU CAN BE COOKED AND DELIVERED INDIVIDUALLY, REGARDLESS OF ITS CATEGORY.

I WILL SERVE FROM #1 TO 60 PERSONS

I WILL PLAN, COOK, SERVE AND CLEAN FOR YOU.

I WILL COORDINATE RENTALS FOR WITH NO CHARGE ADDED.

I HAVE A CREW OF FINE SERVERS, AND BARTENDERS AVAILABLE IF YOU NEED THEM.

LOOKING FORWARD TO BRING THE BEST FOODS OF WEST MARIN TO YOUR HOME

KT